

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Culinary Arts Computer Assignment  
Topic: Foodborne Illnesses

1. Go to **www.cdc.gov**. On the upper right corner, there is a “search” box. Type in **HACCP**. Click on the first sentence, “**Guidelines for Preventing Foodborne Illness in School**”. Click through the PowerPoint presentation to answer the following questions:

\*What are the symptoms of a foodborne illness?

\*How can foodborness illness be prevented?

\*What is Hazard Analysis Critical Control Point (HACCP)?

2. Go to **www.restaurant.org**. On the top of the screen there is a dark gray bar. Click on “Food & Healthy Living”. On the left side there is a heading in bold, “**Safety**”. Click on “**Foodborne Illnesses**”. Answer the following questions:

\*Click on the foodborne illness, “**E.COLI**”. What foods may be contaminated with E.Coli? (Hint: look at the paragraph under “Source”.)

\***Salmonella** is the next foodborne illness. What foods may be contaminated with this bacteria? What cooking temperature will kill this bacteria?

\*Scroll down to “**Norwalk Virus**”. What is the “Source” of this virus? What type of food is it found in?

3. [www.lapublichealth.gov](http://www.lapublichealth.gov) . On the middle of the page, in the box “Inspections”, click on the word, “Restaurant”. Look up your favorite restaurants in LA County. (includes Whittier and La Mirada) List at least two (2) restaurants and two of their violations for each.
  
  
  
  
  
  
  
  
  
  
4. [www.ocfoodinfo.gov](http://www.ocfoodinfo.gov). On the left side of the screen, click on “Facility Inspections”. Type in your favorite restaurants in Orange County and list at least two (2) restaurants and two (2) of the minor and/or major violations for each.

On the left side of the screen, click on “Closures”. Choose three (3) restaurants to look at. List three restaurants and describe why they were each closed by the Health Department.